

Glazed Lemon Bars

Desserts

B-06

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	6 oz	3/4 cup	12 oz	1 1/2 cups	1. In a mixing bowl, use the paddle attachment on medium speed to cream sugar and margarine or butter for 5 minutes. Scrape the sides of the bowl and mix on medium speed for 1 minute.
Margarine or butter	5 oz	1/2 cup 2 Tbsp	10 oz	1 1/4 cups	
Fresh large eggs OR		2 each		4 each	2. Add eggs, applesauce, and vanilla and mix on low speed for 2 minutes.
Frozen whole eggs, thawed		1/4 cup 2 Tbsp	6 oz	3/4 cup	
Canned applesauce	5 oz	1/2 cup 2 Tbsp	10 oz	1 1/4 cups	3. Add flour, baking powder, and salt and mix on low speed for 30 seconds. Scrape the sides of the bowl and mix on medium speed for 3 minutes, until blended.
Vanilla		1/2 tsp		1 tsp	
All-purpose flour	8 oz	1 1/2 cups	1 lb	3 cups	4. Add coconut and raisins and mix on medium speed for 30 seconds, until combined.
Baking powder		1 tsp		2 tsp	
Salt		1/4 tsp		1/2 tsp	5. Spread 3 1/2 cups (1 lb 15 oz) of batter evenly in each lightly greased quarter-sheet pan (13" x 9" x 2").
Dried coconut, shredded	1/2 cup 2 Tbsp	4 oz	1 1/4 cups		
Raisins		1/2 cup	6 oz	1 cup	6. To Bake: Conventional Oven: 375 degrees F, 18 to 20 minutes Convection Oven: 350 degrees F, 18 to 20 minutes Bake until lightly browned.
Glaze: Powdered sugar	4 oz	3/4 cup	8 oz	1 1/2 cups	
Lemon juice		1 Tbsp		2 Tbsp	7. In a small bowl, whisk sugar, lemon juice, and water until smooth. While lemon bars are still warm, spread 1/4 cup 3 Tbsp (4 oz) of glaze evenly over each pan.
Water		1 1/2 tsp		1 Tbsp	
					8. Cut each pan into 25 pieces (5 x 5).

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SERVING:	YIELD:	VOLUME:
1 piece	25 Servings: 2 lb	25 Servings:
	50 Servings: 4 lb	50 Servings:

Special Tip:
For a less tangy flavor, orange juice may be used in place of the lemon juice.

Nutrients Per Serving					
Calories	147	Saturated Fat	1.7 g	Iron	.6 mg
Protein	2 g	Cholesterol	14 mg	Calcium	18 mg
Carbohydrate	23 g	Vitamin A	63 RE/211 IU	Sodium	107 mg
Total Fat	5.7 g	Vitamin C	0 mg	Dietary Fiber	1 g